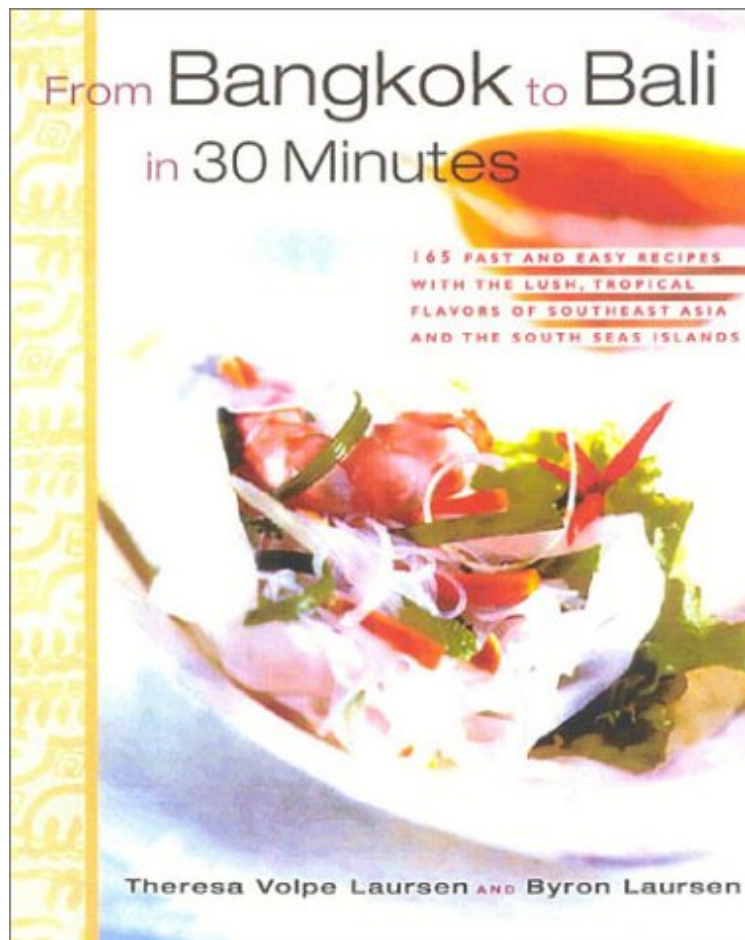


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## From Bangkok to Bali in 30 Minutes: 175 Fast and Easy Recipes with the Lush, Tropical Flavors of Southeast Asia

*Therese Volpe Laursen, Byron Laursen Author*  
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**Therese Volpe Laursen, Byron Laursen Author : From Bangkok to Bali in 30 Minutes: 175 Fast and Easy Recipes with the Lush, Tropical Flavors of Southeast Asia** before purchasing it in order to gauge whether or not it would be worth my time, and all praised From Bangkok to Bali in 30 Minutes: 175 Fast and Easy Recipes with the Lush, Tropical Flavors of Southeast Asia:

0 of 0 people found the following review helpful. Brought Bali to my KitchenBy TMDGreat! I have only made three recipes- the cauliflower-ginger stir fry, the asparagus with the cumin-sri-racha vinaigrette and the pork loin spiced with soy and ginger- and all have been terrific. Moreover, they are not hard recipes to make, and the ingredients are not exotic, which is all helpful. Best of all, these recipes really have the right flavors and balance that take me back to the some of the really good food I had on a trip to Bali. It doesn't seem like there are a lot of books out there on this

cuisine, and this one does a nice job of balancing all of this. I am definitely going to try more of the recipes in the book and expect to come back to some of them a few times. The book itself is also very nicely designed and easy to understand. Thanks, much appreciated, for bringing this cuisine to my kitchen. 0 of 0 people found the following review helpful. Five Stars By Kelly Browne Fantastic recipes in this book. Very pleased. 0 of 0 people found the following review helpful. Five Stars By Ted Svejda Great find. Thank you

The authors present 165 fabulous recipes that use ingredients now found in supermarkets everywhere to create home-cooked southeast Asian meals in less than half an hour.

From Publishers Weekly In this tour through such countries as Thailand, Cambodia and Indonesia, the authors present recipes perfect for a hot summer. Home cooks will be pleased to see the many recipes, including the familiar standbys that make Southeast Asian cuisine so popular: Rendang-Style Beef Curry, for example, and Thai-Style Stir-Fried Rice Noodles, as well as instructions for creating popular condiments, such as sweet vegetable pickles and Sweet Hot Thai Chilli Sauce. The Laursens (Theresa is a food writer and cooking teacher; Byron is a freelance writer) offer subtle twists on such recipes as Cambodian Steamed Mussels with Pineapple and Thai Basil; Pan-seared Tuna Steaks Au Poivre; and Chicken and Fennel with Thai Green Curry and Basil. Less certain to appeal are recipes with a Western spin, such as the Philly-Style Vietnamese Hoagies with BBQ Pork and the Bangkok-to-Bali Burgers with Grilled Onions. Rounding out these heat-inspired recipes are beverages (Vietnamese-Style Iced Coffee; Lychee Bellinis), appetizers (Spicy Stir-Fried Cashews; Fried Spring Rolls Filipino Style) and salads (Seared Scallops and Fresh Orange Salad with Mint Leaves and Crisp-Fried Shallots). The result is a mixed bag. While the sheer number of dishes may overwhelm some readers, those looking to expand their regional cooking repertoire will find much of what they need in these easy-to-follow recipes. Copyright 2003 Reed Business Information, Inc. About the Author Theresa Volpe Laursen is a food writer and cooking teacher. Byron Laursen has written for numerous publications, including the Los Angeles Times and Rolling Stone.